

Magazine Section

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WOMAN AND HOME

Under this department receipts, ideas, experiences and information of interest are solicited

More About Fruits

You read occasionally how one tires of serving the fresh fruit, such as berries, peaches, pears and melons, but if the great number of people could voice their opinion in that regard they would say fresh fruit is always acceptable and only wish the season for each was longer. The overbearing strawberry is one of the fruits that is justly favored for we all agree that "God might have made a better berry," but he surely never did. For those who do tire of sugared fresh fruit of any kind the following recipes will be helpful.

Peach Delight.—Pare, cut in halves and remove the stones from a dozen ripe peaches, reserving a few of the pits. Boil the pits in half a cupful of water for 15 minutes and strain. Mix together a half cupful of sugar and a tablespoonful of flour; butter a baking dish and put in a layer of peaches, sprinkle with the sugar and dot with bits of butter; cover with another layer of peaches until all are used; pour over the water in which the pits were boiled and cover with a rich crust and bake. Make several openings for the steam to escape. Serve with cream.

Peach Compote.—Scald two cupfuls of milk in a double boiler and add one-half a cupful of farina gradually, while stirring constantly. When the mixture thickens, add a fourth of a cupful of sugar and a half teaspoonful of salt and cook for 20 minutes, then add the whites of two eggs, beaten, and pour in a buttered dish. Remove the skins from six peaches, put into a saucepan with six tablespoonfuls of sugar and four of water, cover and cook slowly until the fruit is soft. Cut the farina in squares and on each place a peach and pour peach sauce over all to serve.

Peach Sauce.—Mix a half a tablespoonful of cornstarch with one tablespoonful of water. Add to the peach sirup remaining in the saucepan; boil two minutes, then pour slowly, stirring constantly over the yolks of two eggs beaten until thick. Add two teaspoonfuls of lemon juice and a few grains of salt.

Gentle Hint

"You have a small, slender foot," he said to the sweet young thing; "does it run in the family?"

"Oh, no," she replied, with a yawn, and glancing at the clock. "Papa's is not at all like that."

Tomato Toast

Add a few bits of celery to two cups of canned tomatoes and cook down until well thickened; prepare a platter of toast well buttered; scald one cup of cream, but do not boil; when all is ready add a very little soda to the tomatoes, then the cream, pour directly over the toast and serve.

N. B. C. GRAHAM CRACKERS

You don't have to coax the children to eat plenty of N. B. C. Graham Crackers. These are not only rich in the nourishment that builds bone and muscle, but their tempting taste makes the little appetites hungry for more.

N. B. C. Graham Crackers added an individuality and nut-like flavor that other graham crackers lacked. This makes them an almost universally popular article of everyday diet.

NATIONAL BISCUIT COMPANY

5c
and
10c
packages



Think of Henry Smith
Grand Rapids, Mich.

When you want flowers for
any purpose

Largest and best equipped floral establishment
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Store on corner of Monroe and Division Ave.

Store Phones—
Bell, 173
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Bell, 651
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ter and sugar as desired; set the jar or dish in a pan of boiling water and cook in the oven.

Things Worth Trying

There are so many people these days who are using coarse breads that the following recipe may be found useful for variety.

Health Bread.—Take a quart of nice fresh bran, half a pint of graham flour, and the same amount of white flour, one teaspoonful of baking powder, all sifted and well mixed together. The coarser parts should be added to the mixture from the sieve. Dissolve half a teaspoonful of soda in a tablespoonful of hot water, then stir it into a cupful (half a pint) of good Orleans molasses, put a pint of sweet milk, one tablespoonful of melted butter and the molasses over the dry mixture and beat thoroughly. Place in pan, giving room to rise and bake for thirty-five minutes.

Salad Dressing That Is Different.—Take a cupful of boiling water and a quarter of a cupful of vinegar and lemon mixed; when boiling hot stir in two tablespoonfuls of flour, rubbed to a paste, with two tablespoonfuls of olive oil. Stir and cook for five minutes, then remove and pour over the well beaten yolks of two eggs, stir and mix thoroughly. Cool, stirring occasionally. When cool add a cupful of olive oil, beginning to add it by tablespoonfuls, beating with an egg beater to blend thoroughly. When it is all added the dressing should be thick and smooth. Mix in a small bowl one-half teaspoonful of salt, the same of mustard and a few dashes of cayenne, add a little of the salad dressing and stir to a paste then mix well in the dressing and put in a covered glass jar. Keep in a cool place. If the oil rises to the top, pour it off and give the dressing a vigorous beating, when it will be smooth again.

Date Torte.—Beat two eggs, add a cupful of sugar and a cupful of finely cut walnut meats, one small cupful of finely cut dates, one-third of a cupful of flour and a teaspoonful of baking powder, a dash of salt. Mix and put into a layer cake pan and bake in a moderate oven. Serve sprinkled with a little lemon juice and cover with whipped cream.

Indorsement Guaranteed

"Of course you have an echo somewhere around the place," said Miss Cayene.

"A number of them," replied the hotel man. "Shall I direct you to them?"

"I don't want one for myself. There is a man in the party who insists on being absolutely agreed with every time he says a word."—Washington Star.

Concerning Ideals

"So you are engaged?"

"Yes, auntie."

"And are you satisfied with his ideals, my dear?"

"Well, I can't hardly be otherwise, auntie, dear. He says I am one of them."—Exchange.

High Cost of Living

Our old friend and fellow townsman, Frederick Andrews Bush, now at Howell and editor of the Livingston Tidings, it will be remembered was some poet while residing here and many of his productions appeared in the Banner. He is still able to dash off an effusion for his paper under the caption "HCL." This is his latest on the high cost of living:

This high cost of living has finally got my goat.

I've heard it talked so much of late I sing it now by note.

There's scarcely anything that's left for poor people to buy.

That hasn't taken the upper route and joined the prices high.

The old army bean, that faithful friend of many years, Has joined the aristocratic ranks and at us only sneers.

Bean soup, that treasure of the past, Is with us now no more.

You'll scarcely get a bean in soup since they began to soar.

Pineapple sauce and eggs and cheese, and bread and butter too, Are shooting upwards every day.

What ever shall we do.

There's scarcely anything we eat, it's strange, but true as death, That hasn't tried sky-rocketing until it lost its breath.

The good old Irish 'tatoes too, our friends through all this time, Are shooting upwards every day.

They have passed the high two dollar mark, and with no rain in sight There's not a man on earth can tell just where they're going to light.

And the last blow to kill father, the solar plexus blow, Was when the good old restaurant prune joined in and had to go.

Yes even prunes are soaring now, no hope seems left for giving, And where in heaven will it end, this darn high cost of living?

Dry goods, carpets, suits of clothes, and even boots and shoes, Have got in the procession, wouldn't it give a man the blues.

The H. C. of L. is scandalous now, but what, what shall we do?

If it keeps up its busy work and pulls its program through.

In all probability the Haynes car offered for the oldest Haynes running in America at the present time, will be awarded to Walter E. Smith, Bound Brook, N. J., who has an old two-cylinder car that was built in 1897. The car is in operation today and this spring it won a prize as the oldest car in a county contest. Its nearest competitor was a 1902 two-cylinder car.

BANNER FASHION HINTS



DASHING DESIGN.

An Italian army officer's coat was the model for this unique and interesting garment, which is posed by the actress Helen Raymond. The fabric is navy blue velours, cut with a deep cape, full skirt and a voluminous front that serves as a most picturesque drape. This front is edged with a dull gold braid, and one big army button closes it at the neck.



Calumet Baking Powder is not made by the trust. It is the most economical to buy—most economical to use. Try it at once.

Received Highest Awards New Cook Book Free—See Slip in Pound Can

Cheap and big can Baking Powders don't save you money. Calumet does—it's pure and far superior to sour milk and soda.

Only Once

"Only once." It doesn't matter much, you say; it was only once. But it does matter.

There was the grocery boy who carried the basket of eggs very carefully. But he dropped it—only once. There was the man who walked the tight rope over Niagara. But he slipped—only once.

There was the chauffeur who took a chance crossing in front of the oncoming train. But he did it—only once.

Napoleon had the success habit. He lost a battle—only once.

The salesman had the big order nearly won. But he lost it—only once.

The devil of it is that "only once" gets to be a habit—and a fatal habit.

A Fifty-fifty Deal

A number of politicians were attending a convention in Chicago a short time ago when one of the number was approached by an old acquaintance who was plainly down in his luck. Sliding up to the politician he said:

"Say, Jack, lend ten, will you? I'm short."

The big fellow went down into his pocket, flashed out a big roll and handed a five-dollar bill to the down-and-out.

"Say, Jack," said he of the "touch," "I said ten."

"I know you did," replied the politician, "but I think this way is fairer. You lose five and I lose five."

"It's easier to say 'Gaddap' than to get out and turn a crank. The tires on this buggy never get punctured," replied one sensible citizen when asked why he didn't discard his horse for an auto.

Here's Real News

For Readers of the Banner.

What could be of more interest to Belding kidney sufferers than the statement of a Belding resident who has suffered and has been cured?

Doan's Kidney Pills are publicly endorsed by many Belding people. Read what Mr. Covert says about them.

W. L. Covert, proprietor grocery, 902 S. Bridge street, Belding, says: "A few years ago I was bothered a lot with my kidneys. My back was weak and lame and ached constantly. I had heard about Doan's Kidney Pills, so I got a box at Connell's Drug store. This box helped me and I continued their use until cured."

Price 50c, at all dealers. Don't simply ask for a kidney remedy—get Doan's Kidney Pills—the same that cured Mr. Covert. Foster-Milburn Co., Props., Buffalo, N. Y.—adv.

Series No. 89

OF
Belding Building
AND
Loan Association

NOW OPEN TO
SUBSCRIBERS

Thus 10 shares would cost:

Pass Book	\$.25
Membership Fee	2.50
Monthly Payments	
of \$5.00 for about	
136 months	680.00
Profits	317.25

\$1,000.00

Now
is the time to commence
that

Savings Account
Belding Building &
Loan Association

GM to CHICAGO
STEAMERS

HOLLAND-GRAND RAPIDS DIVISION
(In Effect on and After May 1st)

To and from Grand Rapids in connection with the Michigan Railway Electric cars. Steamboat express leaves daily every evening making close connections with steamer. FARE: \$2.75 One Way; \$5.25 Round Trip.

ST. JOSEPH-SEVENTH HARBOR DIVISION
Steamer leaves daily. FARE: \$1.00 One Way; \$1.75 Round Trip.

The Michigan Trust Co., Receiver for

GRAHAM & MORTON LINE

Chicago Dock, Foot of Wabash Avenue.
All steamers equipped with wireless and fitted out complying with the new Seaman's Law. Schedule subject to change without notice.

Today's Poem

If you are on the gloomy line,
Get a transfer.
If you're inclined to fret and pine,
Get a transfer.
Get off the track of doubt and bloom;
Get on a sunshine train—there's room.
Get a transfer.

If you are on the worry train,
Get a transfer.
You must not stay there and complain;
Get a transfer.
The cheerful cars are passing through,
And there is lots of room for you.
Get a transfer.

If you are on the grouchy track,
Get a transfer.
Just take a happy special back.
Get a transfer.
Jump on the train and pull the rope.
That lands you at the station hope.
Get a transfer.

—The Booster.

He Paid the Penalty

"I took my girl to the ball game yesterday."

"Yeah?"

"Uh-huh! I bet her a pound of candy against a pack of cigarettes on the game."

"Who won?"

"I did."

"Did she pay up?"

"Say, what kind of a cheap skate do you think I am. Why, the girl felt so bad about losing that I had to buy her two pounds of candy and swear off smoking cigarettes for life before I could cheer her up."

Not Reckless

Jake Penticoff came to seek aid from the city fathers.

"I gotta half a sack of flour," said Jake. "I'm all out, and my family is starvin'."

"All right, Jake," said the official. "If you need flour and have no money, we'll get you a sack. But see here, Jake, there's a circus coming, and if we get your flour are you sure that you will not sell it and take your family to the circus?"

"Oh, no," said Jake. "I already got dat safed up. Yas, I got money to go to the circus."

Even a prohibitionist makes no kick about the horn of plenty.

Tonoline Is Beauty Aid, Announces Specialist

Mildred Louise Talk of Interest to Women

As health is a first aid to beauty this story, told by Mildred Louise, beauty specialist, of Boston, Mass., is of useful interest.

"I can recommend no better health giver than tonoline," said Mildred Louise.

"I was for many months a victim of stomach trouble and nervousness. I had suffered terribly from pains that followed eating. Headaches also would add to my worries. Poor digestion finally brought on nervousness."

"Relief came, however, when I took the advice of several women who said, 'Take tonoline.'"

"Not long after I started the tonoline treatment, my patrons began to remind me of the improvement in my condition. And because health is the quickest way to beauty, the improvement was particularly noticeable in my face."

"What tonoline really did for me I cannot say. I am so grateful that I am very willing to recommend tonoline publicly."

Tonoline is a purely vegetable preparation which goes to the seat of common maladies—stomach and kidney trouble, catarrhal affections of the mucous membranes, liver ailments and impurities of the blood—and quickly restores proper action. Tonoline is being explained daily to many people at any drug store.

Notice:—As tonoline is a wonderful flesh builder it should not be taken by any one not wishing to increase his weight ten pounds or more. Although many reports are received from those who have been benefited by tonoline in severe cases of stomach and nervous dyspepsia, chronic constipation, etc.

—50c BOX FREE—

FREE TONOLINE COUPON
AMERICAN PROPRIETARY CO.,
Boston, Mass.

Send me by return mail a 50c box of your celebrated flesh builder. I enclose 10c to help pay postage and packing.

—adv.

FARMERS

Increase your yield of wheat and rye by using **Homestead Fertilizer** Sold by us. Ask the man who used it last year, he will tell you that he not only got an increase in yield of wheat, but got a better seeding catch also.

Buy Your Coal This Month

Pocahontas and Hard Coal prices will be advanced

E. E. CHAPPLE & CO.

Pere Marquette train time at Belding

Corrected September 24, 1916

To Greenville and Big Rapids, 8:40 a. m., and 5:35 p. m.
To Ionia and Detroit, 11:46 a. m., 4:32 p. m.
To Greenville and Saginaw, 8:10 a. m., 3:22 p. m. and *9:46 p. m.
To Ionia and Detroit, 11:46 a. m., 4:32 p. m., and *8:51 p. m.

*Daily.

SAY, MR. FARMER

When in need of Flour, where do you go to buy it? Rather a direct question, but one of importance to us.

Don't you think it would be to your best interests to use home Flour? If you have wheat to sell, where do you go to get the best price for it? If you are in need of bran, shorts, or other mill feed, to whom do you go for your supply?

These are questions of importance, and worthy of your careful consideration. Think them over carefully, and co-operate with us in making this one of the best milling points in the county.

Smyrna Roller Mills
SMYRNA, MICHIGAN.